

## LOVE APPLE FARMS

**5311 Scotts Valley Dr., Scotts Valley, CA. [LoveAppleFarms.com](http://LoveAppleFarms.com) Cell: 831-588-3801 Text is best**

Tomato Varieties	Color	Shape, Size	DTM	All varieties are indeterminate (tall) unless noted otherwise. "C" means ok w/ tough conditions (fog, shadier gardens, high elevations). F1 means it's a hybrid rather than an heirloom.
Ananas Noire	Bi-Color	Beefsteak, M/L	80	Gorgeous green, red, yellow bi-color. One of our favorites.
Beauty Lottringa	Red	Ruffled, M/L	85	Rare heirloom show-stopper. Deeply ribbed, ruby red beauty.
Beefmaster F1	Red	Beefsteak, large	80	Disease resistant and flavorful hybrid. Routine size contest winner!
Bella Rosa F1	Red	Round, large	70	Highly disease resistant hybrid with 'heirloom flavor' Bush-type
Berkeley Tie-Dye	Bi-Color	Beefsteak, M/L	80	Red, yellow and green stripes, with tri-color interior. Complex flavor.
Better Boy Plus F1	Red	Beefsteak, large	80	Hybrid with high disease resistance and yield.
Black Beauty	Bi-Color Black	Beefsteak, M/L	80	Starts out jet black, turns gorgeous purple/red.
Black Cherry	Purple	Round, cherry	65	Our favorite black cherry. Delightful color, full flavored. "C"
Black Krim	Purple	Beefsteak, large	80	Fantastic, intense, slightly salty flavor. Very tasty!
Black Prince	Purple	Round, small	70	Siberian heirloom, great for cooler climates. Highly productive "C"
Brad's Atomic Grape	Bi-Color	Grape, large	70	Starts dark purple, ripens to gold/purple stripes. "C"
Brandywine Sudduth's	Pink	Beefsteak, large	90	100-year-old variety, incredibly rich taste. Potato leaf.
Burpee Big Boy F1	Red	Beefsteak, large	78	Classic hybrid variety with great flavor and highly productive.
Camp Joy Cherry	Red	Cherry, large	70	Heirloom large red cherry. Created by local farm.
Carmello F1	Red	Beefsteak, M	75	Classic hybrid French slicer. Perfect sugar/acid balance. "C"
Caspian Pink	Pink	Beefsteak, large	85	Taste test winner. Customer favorite. Sweet flavor.
Celebrity Plus F1	Red	Round, M/L	68	Very reliable bush-type. High disease resistance. "C"
Chef's Choice F1	Orange	Beefsteak, M	75	Award winning hybrid with wonderful old-fashioned flavor.
Cherokee Purple	Purple	Beefsteak, large	85	Customer favorite. Sweet with a rich smoky taste.
Chocolate Cherry	Chocolate	Round, cherry	70	Bursting with flavor. Performs even in toughest conditions. "C"
Delano Green	Chartreuse	Beefsteak, large	80	One of our all-time favorites. Rich flavors of guava and honey.
Fruit Punch Cherry	Pink	Round, cherry	75	Super fruity & sweet. Crack-resistant thin skin. Prolific plant. "C"
Galahad F1	Red	Beefsteak, M	69	Disease resistant determinate. Great for tough conditions. "C"
Galilea F1	Red	Plum, medium	75	Determinate sauce tomato with high disease resistance. "C"
German Johnson	Pink	Beefsteak, L	75	Heirloom from NC. Similar to Brandywine. Vigorous and productive.
German Red Strawberry	Red	Oxheart, large	80	Our favorite red oxheart. Robust, traditional flavor.
Gold Medal	Bi-Color	Beefsteak, large	80	Sweet and beautiful. Gold and red bi-color. Thin skin.
Gold Nugget	Orange	Round, cherry	60	Early, productive heirloom. Super sweet & delicious. Short plant. "C"
Green Zebra	Striped	Round, small	70	Green with yellow stripes. Customer favorite. "C"
Hawaiian Pineapple	Bi-Color	Beefsteak, large	85	Sweet and luscious. Yellow, orange, and red blushes. Gorgeous!
Hippie Zebra	Striped	Beefsteak, M	80	Excellent taste. Purple, green, and red striping. "C"
Indigo Cherry Drops	Bi-Color	Round, cherry	70	Prettiest cherry around! Red/purple/yellow. Delicious! "C"
Jaune Flamme	Orange	Round, small	70	Fantastic flavor and performs well in tough growing conditions. "C"
Kentucky Beefsteak	Orange	Beefsteak, large	95	Large, golden orange beefsteak. Big, sweet flavors.
Lemon Boy Plus F1	Yellow	Round, medium	75	High yielding hybrid with VFN disease resistance. "C"
Love Apple	Dark Red	Beefsteak, M	85	Mahogany fruits, wonderful taste. Our signature variety.
Lucid Gem	Bi-color	Beefsteak, M	80	Starts out indigo, turns orange/yellow from bottom up. "C"
Momotaro F1	Pink	Round, medium	70	Japanese hybrid with superb taste & perfectly sweet fruit. "C"
Mortgage Lifter	Pink/Red	Beefsteak, M	82	Famous old heirloom. Prolific. Tasty. Meaty. Few seeds.
New Girl F1	Red	Beefsteak, M	62	Hybrid with better flavor & disease resistance than Early Girl. "C"
Nova F1	Orange	Grape, cherry	60	Productive, fast-growing, hybrid snacking tomato. "C"
Orange Russian 117	Bi-Color	Oxheart, M	80	Love this one: orange and red stripes. Fairest of them all!
Paul Robeson	Chocolate	Beefsteak, M	80	Chef's favorite. Complex flavors. Prize-winning tomato.
Plum Regal F1	Red	Plum, medium	75	High disease resistance/production on a short plant. For sauce. "C"
Ramapo F1	Red	Round, large	85	Hybrid by Rutgers that packs that old "Jersey tomato" flavor.
Red Robin F1	Red	Round, cherry	55	Micro-dwarf, tabletop tomato. Great for small (1 gallon) pots. "C"
San Marzano II	Red	Plum, medium	78	Souped-up version of the classic Italian sauce tomato.
Sexy Beast	Pink	Oxheart, large	80	Love Apple's own cultivar. Beautiful pink heart-shaped and sweet!
Sisters	Red	Beefsteak, M/L	80	Deep red fruits come in fast and furious. Great flavor too!
Stupice	Red	Round, small	52	Abundant, early. Customer favorite. Bush-type. "C"
Sungold F1	Orange	Round, cherry	65	Hybrid. Sweetest cherry around. Extremely popular. "C"
Super Fantastic F1	Red	Round, large	85	Rich, traditional flavor. Great yields all season long. Hybrid.
Supersteak F1	Red	Beefsteak, XL	80	Super-sized tomato, up to 2lb fruits. Great choice for size contests.
Sweet Million F1	Red	Round, cherry	65	Disease resistant (FNT), wonderful flavor and yield. Hybrid. "C"
Texas Star	Bi-color	Beefsteak, large	85	Gorgeous marbling of red, yellow, and orange. Sweet and delicious.
Tomatillo	Green	Round, small	70	Tomato relative. Great in salsa verde. Need 2 plants to pollinate. "C"
Tomatoberry F1	Red	Oxheart, small	65	Cute little heart-shaped cherries w/ incredible sweetness. "C"
White Oxheart	Pale yellow	Oxheart, M	75	Rare variety! Creamy fruit have excellent flavor with low acid. "C"
Yellow Pear	Yellow	Pear, cherry	70	Customer favorite. Prolific and cute. Great in salads. "C"
Zebra Heart	Bi-Color	Oxheart, large	80	Hippie Zebra colors, but heart shaped. Unusual and delicious! NEW

<b>Pepper Varieties</b>	<b>Description</b>
Anaheim	Classic hybrid stuffing pepper. Anyone up for some chiles rellenos? <i>Medium</i>
California Wonder Bell	Colorful, sweet, & tasty. Pick when green, or allow to ripen until red. <i>Sweet</i>
Carolina Reaper	Guinness World Record holder for hottest pepper. <i>Extremely Hot</i>
Espelette	From the Basque region. Dry & grind into powder. Fav of fine chefs. <i>Hot</i>
Habanero	Definitely a spicy one! Productive hybrid, very tasty for chile fans. <i>Very Hot</i>
Jalapeno	Good fresh or pickled. The classic nacho pepper! Hybrid. <i>Hot</i>
Jimmy Nardello	Perfect, super sweet, frying pepper. Try it, you'll love it! <i>Sweet</i>
Orange Sun Bell	Thick walls, sweet, gorgeous color. Starts green; ripens to orange. <i>Sweet</i>
Padron	Pick at 1" long. Fry in olive oil & salt for a delicious snack. <i>Mild</i>
Pobiano	Dark green matures to brown. Slight taper, blunt end. "Ancho" dried. <i>Medium</i>
Serrano	Chili that's great for salsas and sauces. Crisp, fresh flavor. Hybrid. <i>Hot</i>
Shishito	Japanese type used green & fresh. Abundant harvests. Hybrid. <i>Mild</i>
<b>Eggplant Varieties</b>	<b>Description</b>
Galine F1	Glossy, uniform fruit. Ripens earlier than most. Hybrid.
Little Fingers	Clusters of 3+ more. Harvest when at least the size of your pinky.
Orient Express F1	Dark purple at lightest. Heat & cool weather resistant. Early hybrid.
<b>Other Veggies</b>	<b>Description</b>
Artichoke	Each plant will give one to three artichokes. Space them two feet apart, as they get big!
Arugula	Mildly spicy salad green. Several plants per pot, separate when planting out to get larger yields.
Bean, Bush	Like pole beans, but plant stays short. Stake each one to hold it upright. 6 to 12 plants.
Bean, Pole	Pole beans need a tall trellis for support. Our six packs contain 6 to 12 plants.
Cucumber, American Slicing	Slicing cucumber. Covering the ground with plastic keeps it warm and prevents fruit from rotting.
Cucumber, Armenian	Easiest cuke to grow. Delicious! Let them scramble around the garden, or train up a trellis.
Cucumber, Lemon	They are ripe when the white fruit turns a bit yellow. A delicious addition to your garden patch.
Cucumber, Persian	Persian cukes are shorter and a bit skinnier than your standard green cucumber.
Cucumber, Pickling	You'll need several plants for a proper harvest if you're pickling.
Cucumber, Suyo Long	Our favorite Japanese-type cucumber. Long, curved, and very prolific. Tender and sweet.
Kale, Toscano	A long-lasting veggie in your garden, giving you edible leaves for more than 6 months.
Lettuce, Mixed	6 pack of delicious, tender lettuces. Protect all greens with organic slug control when planting.
Melon, Sugar Baby Watermelon	Easy to grow and don't take much space, as they like to vine around. 1-2 melons per plant.
Onions, Mixed (Bulbing)	Mix of small onions. Both root & leaves are edible. 6-12 plants. Separate & space 2" apart.
Pea, Sugar Snap	Not for shucking, you eat the whole pod. Needs staking. Separate & space 12" apart.
Pumpkin, Jack O' Lantern	Halloween pumpkin. 2-3 fruit per plant. Space plants 1' apart, and they will vine around.
Squash, Patty Pan	Green disc inside yellow skin. Will grow into a large bush. Space them two feet apart.
Squash, Zucchini	Smooth, dark flesh. Will become a large bush. Space them 2' apart.
Squash, Yellow Crookneck	Zephyr crookneck has a long yellow neck & green bottoms. Very unusual! Space 2' apart.
Strawberry	Protect them from slugs, earwigs and pillbugs. You'll want more than one plant!
<b>Herbs</b>	<b>Description</b>
Basil, Genovese	Keep pinching back the growing tips to create a bushier plant. Pinch off flower pods to keep the plant producing.
Basil, Red Rubin	Red basil (aka purple basil) is similar to green Genovese, but with gorgeous color. Try this on a caprese salad!
Basil, Thai	A flavorful garnish for sweet dishes. Green, 2" long leaves have a spicy, anise/clove flavor. Beautiful & delicious!
Chives	An easy to grow herb, with many culinary uses. They bloom a pretty little round purple flower that is also edible.
Cilantro	A summer staple, especially for salsa. The flowers are delightfully edible. Their dried seeds are called coriander.
Dill	Dill has an interesting licorice flavor. Essential for some fish dishes. Try adding a few fronds to scrambled eggs.
Mint	Mint is a staple herb for many dishes. It can be invasive, so put it in a pot. It will last for years.
Oregano	Oregano is the "go-to" herb for pasta sauces, pizzas, and other meals. This is a low-growing hardy perennial.
Parsley, Italian	Parsley is essential in any robust herb garden, and our favorite is the flat-leaf Italian version.
Rosemary	Rosemary is a beautiful landscape perennial as well as a culinary herb. Cut sprigs and enjoy for years to come.
Sage, Culinary	Essential for roast turkey, it can be used in myriad ways, even in gorgeous edible landscapes.
Tarragon, French	Quintessential tarragon has a licorice flavor. This can live from year to year with careful tending.
Thyme, French	The upright stems with small gray-green leaves are very aromatic and flavorful. Low growing perennial.
<b>Flowers</b>	<b>Description</b>
Marigold	Rumored to ward off bugs. They attract pollinators and are a sweet addition to your veggie garden.
Nasturtium	Some of our favorite edible flowers. Sweet and spicy, throw them in salads. Oh, and don't forget the petals too.
Sunflower	Sunflowers just scream summer, don't you think? A nice pollen-less cutting type with multiple blooms.
Sweet Pea	Color Mix. Lovely aroma and long stems for easier cutting. Six packs contain 6-12 plants. They will need a trellis.
All varieties are heirloom (aka "open pollinated") unless otherwise noted as hybrid (or F1). All tomatoes are indeterminate (will get up to 7' tall or more with proper care and staking) unless otherwise noted as "short" or "bush." The column entitled "DTM" means "Days to Maturity" and it's the number of days the seed company says you should get your first ripe tomato after planting. We don't rely on that number, as it varies greatly from garden to garden and completely relies on temperature and sunlight hours per day.	

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## PLANTING HOLE RECIPE

(FOR ONE TOMATO)

Half cup Fish Meal or Alfalfa Meal (or fish head if put it in a two foot deep hole)

Half cup Bone Meal

Half cup 4-5-3 dry Fertilizer (or 4-6-3 dry fertilizer)

Half cup Worm Castings

1/3 package Mykos mycorrhizae fungus (a scant 1/3 cup)

2 aspirin tablets

2-4 crushed eggshells

Dig a one foot to two foot deep hole (if using a fish head, the hole must be 2' deep to thwart varmints from digging it up). Put all the ingredients except for Mykos into hole. Add a bit of soil, swirl ingredients around. Then try to get your tomato planted deeply (about halfway up its stem). Sprinkle the Mykos on the rootball as you put it into the hole. Back fill with soil, push gently and water at least three times the first day.

Thereafter, back off the water. If you are growing in a pot, use at least a 15 gallon pot. Use fresh new potting soil (we like E.B. Stone Raised Bed & Potting Mix or E.B. Stone 420 Blend Potting Soil), and double up on all the ingredients listed above for best results. Along about 4th of July begin a weekly soaking of liquid all purpose organic fertilizer or worm casting tea in the soil or pot. About one gallon per plant.

## NOTICE!

Most of your plants have been in semi-shade their entire lives. Best to plant them on an overcast day or in the early evening. Watch out for bright sun. If the AFTERNOON is full-sun, then put something in front of them (not on top of them) to shade them from damaging afternoon rays until they are used to it. This will take a couple of days. They do like morning sun, though, and this is what gets them used to the hot afternoon sun.

If you are not planning on planting soon, do not leave them inside your house. Put them outside in direct sun in the morning, a bit of shade in the afternoon for a couple of days until they get used to hot, bright afternoon sun.

*Consider a gardening class to sharpen your skills. We have lots of different workshops to help you out. We're not born with green thumbs. They are acquired through learning and experience. Visit our schedule at [www.LoveAppleFarms.com](http://www.LoveAppleFarms.com)*

# Love Apple Farms

## Class & Event Schedule

[www.LoveAppleFarms.com](http://www.LoveAppleFarms.com)

5311 Scotts Valley Dr, Scotts Valley, CA 95066

ALL CLASSES ARE HELD RAIN OR SHINE AND REQUIRE ADVANCE REGISTRATION  
GIFT CERTIFICATES AVAILABLE ON-LINE

### JANUARY 2024

Sat, 27: Growing Tomatoes from Seed - \$109  
Sun, 28: Early Spring Vegetable Gardening - \$99

### FEBRUARY 2024

Sat, 3: Designing the Perfect Veggie Garden - \$69  
Sun, 4: Tomato Masters - \$69  
Sat, 17: Fruit Trees Simplified - \$89  
Sat, 24: Tomato Masters - \$69  
Sun, 25: Drip Irrigation Simplified - \$69

### MARCH 2024

Sat, 9: Summer Vegetable Gardening - \$109  
Sun, 10: Tomato Masters - \$69  
Sat, 30: PLANT SALE OPENS TO PUBLIC\*  
Sat, 30: Tomato Masters - \$69

### APRIL 2024

Sun, 13: Growing Culinary Herbs - \$99  
Sun, 14: Summer Vegetable Gardening - \$109  
Sat, 20: Organic Cannabis Cultivation - \$149  
Sun, 21: Tomato Masters - \$69  
Sat, 27: Summer Vegetable Gardening - \$109  
Sun, 28: Designing the Perfect Veggie Garden - \$69

### MAY 2024

Sat, 11: Drip Irrigation Simplified - \$69  
Sat, 18: Tomato Masters - \$69  
Sun, 19: Summer Vegetable Gardening - \$109